

sure their success. Near-reezing temperatures are hardly noticed if the fare is hot, hearty, and handy Winter picnics require ortain preparations to into eat, so leave the salads for summer!

cooler and lid with foil. Wrap pre-buttered bread or Use that cooler for storing "hots" too. Line both rolls in foil, heat, then wrap in 3 or 4 thicknesses of newspaper and pop into cooler.

Disposable foam cups are good heat holders. Thick

soups and stews served in big tin cups or foam-type bowls are handled easily with mittens or gloves on. Furnish soup spoons instead of teaspoons. Sweet desserts supply energy for rigorous winter play. Bring a variety of candy bars or bake individual mince or apple pies ahead of time, wrap in foil, heat before packing. Coffee or cocoa can be made on the spot if a fire is built, or bring from home in insulated containers.



THINKING SNOW? THINK GO!

There are few people who haven't at some time felt the winter time thrill of swooping down a snow-covered hill—perhaps on skis, a toboggan, "belly flopping" on a Flexible Flyer, or even in an old tin dishpan. Until the past few years it just wasn't possible to swoop UP that hill. With the invention of the snowmobile, flying up, over, around and through those mounds of snow became a new experience — one that will prompt some 280,000 families to buy snowmobiles this year.

ings in temperatures far below those usually considered comfortable. Now there are snowmobile trailers for hauling gear, game, or the rest of the family! State parks, until now used solely for summer-Families have discovered the pleasure of winter picnics and outplaces for whole groups of families intent on enjoying winter to the fullest. time pursuits, become meeting

Snowmobile clubs abound, and in many states their interest in safety and in the conservation of natural resources, has prompted legislative action to be taken.

accessible only to flyers. Veteran campers have even extended the camping season to include many of the winter months. Cabins and months. Camera bugs by the thousands focus on a glistening new lodges can be enjoyed all year instead of a few short summer Sportsmen can now reach ice fishing areas that were formerly paradise each winter weekend.

Industry is reaping a harvest in the manufacture of top-to-toe garments and accessories designed to protect the wearer from the extreme temperatures of mid-winter. This gear is also popular with winter sports fans, who find it as lightweight as it is warm.

Americans have decided that too long have the fruits of winter gone a-begging! If you keep your machine in top running condition, if you follow safety rules and obey state laws, the delights of snowmobiling far outweigh their dangers.





CAPRICORN—Sign of the Stoics, persons born under its influence are strong in adversity, able to overcome great odds, make good politicians.



From sunny Italy comes an old standby that's been the butt of many jokes — until the first taste! Easily prepared the day before, and easily transported in insulated gallon jugs, Pastafazool is guaranteed to raise

the mercury 20 degrees!

ITALIAN CASSEROLE BREAD

pkg. granulated yeast 2 cups warm water (Pané Mauritzio)

4 cups sifted flour 1 tbsp. sugar

2 tsp. salt

flour. Dough will be sticky. Let rise till double in size. Stir down and divide dough into two Dissolve yeast, salt and sugar in water. Stir in well-greased casseroles. Sprinkle regular or treat: before first rising, stir in 14 cup chives or garlic salt on tops and let rise to top of casseroles. Bake 1 hour in 400° oven. An added thinly sliced green onion tops, or 2 tbsp. fresh Do not grease tops when baked and they will stay crusty. or dried parsley.

PASTAFAZOOL (Pasta e Fagioli)

2 lbs. navy beans (not soaked) 4 lbs. fresh pig tails or hocks (or large, meaty ham bone) 2 large onions, coarsely

chopped

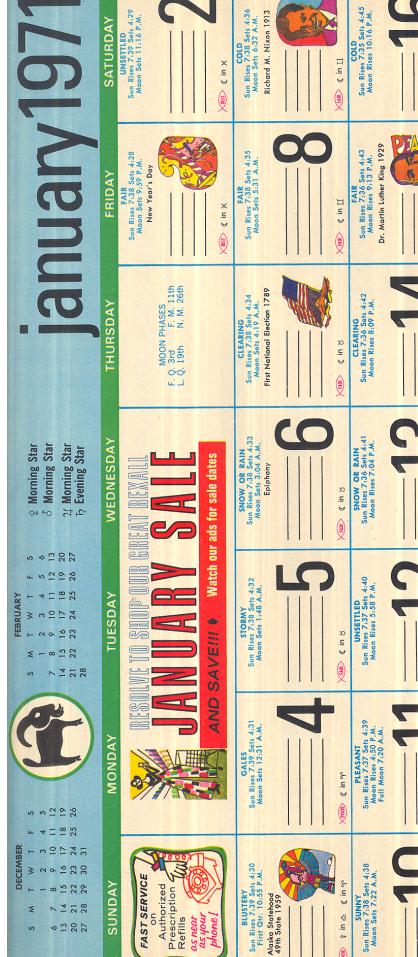
11/2 cups tubetti (or macaroni 1 #2½ can tomatoes Salt and pepper 10 qts. water shells)

with peans, onlons, tomatoes and water. Bring to a boil, skimming when necessary. Add 3 Cut pig tails in 2" pieces, place in large kettle tbsp. salt and 1 tbsp. pepper, cover and simmore water if soup thickens too much. Cook tubetti separately and add when soup is nearly done. Taste for more seasoning. Serves 12. mer for 6-8 hours stirring occasionally.



January 26 ... It's HOT as you watch the long, colorful parade commemorating the landing of Capt. Phillip in your country popular s often mistakenly believed to be your national re in Australia, and it's Australia Day. it's also a continent) in 1788. The kangaroo, a native animal appears on your great seal. "Waltzing Matilda," popula unthem! You're in Australia,

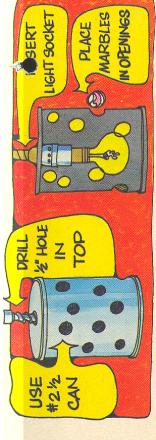






HAPPY NEW YEAR TO ALL FROM YOUR REXALL DRUG STORE

SUBJECT ON THE LIGHT



way. It can be as large or as small as the size can you choose, and it can be as colorful You'll find many places for this imaginative light—family room, patio, entry, or hallas the marbles you decide to use.

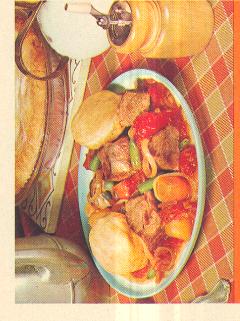
drill holes (at random) slightly smaller in diameter than the marbles you are going to After choosing the can-#2½ tomato can, 46 oz. juice can, a 2 or 3 lb. coffee caninsert. If a hand drill is used, put a block of wood inside the can before drilling. Drill ½ inch hole in the unopened end of the can. Stuff the holes with wads of newspaper and spray with a flat finish paint. Black is an effective background for any color marbles. Fasten light socket according to diagram. Affix marbles in holes with any clear, quick-drying glue, or use model cement.



make studying more fun (and usually more profitable!) a handy "Do-Dad" needs but one wall in a child's room to work with

hobby area is the arrival of ultra-modern building materials; wooda companion system of shelves, drawers and brackets; peg board The secret of transforming a bare wall into a compact study, grained panelling that supports shelving in high style for low cost; that is a decorative space-saver; "quickie" adhesives to make panel installation a breeze. When the wall has been chosen, father and child should sit down hooks; bulletin boards so that pictures, clippings and photographs and decide what is most needed. First-work and storage space. shelves—open, or enclosed with sliding doors; peg board with counter top combined with drawer units. Next-display space can be changed from time to time.

A built-in corner desk utilizes an otherwise wasted area. If a small room necessitates leaving the bed in one spot, build a permanent frame for spring and mattress and put drawers underneath for extra storage. Between the top of window and door casings and the ceiling there is "dead space." One enterprising father built an around-the-room shelf on top of the casings and fastened his son's electric train tracks to it. The child operated his train from the top bunk, and when he had outgrown it, the tracks were removed and the shelf Make allowances for the future. Little girls have a way of growing into big girls, and gradually the doll collection is put away to make room for sewing equipment and hair dryers! Is there a niche for a future cassette recorder, record player, or compact stereo? Is there flat space on which to put a portable sewing machine or typewriter and still leave that homework out to do later? Finally, install adequate lighting and supply a comfortable chair. Washable carpeting (impervious to spilled cola and pizza!) and adhesive-backed plastic on all flat surfaces keep cleanup chores to a minimum.



LAMB STEW

(makes 4 servings)

pieces, bone-in or equiva-1 to 2 pounds lamb neck ent in cubes from the

tablespoons all-purpose shoulder flour

cup sliced raw carrots 10-oz. package frozen 10-oz. package frozen

cut corn (optional)

medium-size potatoes

#2 can tomatoes peeled and diced

bay leaves

2 cups stock or bouillon teaspoon pepper teaspoons salt

1 teaspoon thyme

lon, salt, pepper, thyme, bay leaves, tomatoes, potatoes and carrots; mix well. Cover and cook 30 stirring now and then. Note: During cooking, add a beans. Cover and continue to cook over medium Brown lamb on all sides over medium heat in large lightly greased skillet or Dutch oven. Drain off exif any. Blend in flour. Add stock or bouilminutes, stirring occasionally. Stir in corn and heat 20 minutes or until vegetables are tender, small amount of water from time to time, if needed Garnish with biscuits. cess fat,





Aquarius, you're unself-ish, friendly, and like group projects. Aquari-ans are usually faithful to their mates, are moneymakers, which they freely spend on AQUARIUS-Born under







P000 1 in m

THE DEPENDABLES

YOUR REXALL
YOUR REMACIST



and Simple Keep It Short

you don't "waste words." With today's stepped-up pace of living Prior to the start ofbefor 1008.....8001 According to our records.....we fin As a matter of fact....in fac and much more to the pointoccasionall In the near future..... there isn't time for archaic phrases. At the present time..... Your writing will be easier to re-On a few occasions...

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Paint may be a bit easier to apply-and faster-but the endless variety of designs and textures in wallpaper, and the fun of decorating with it, will be well worth the extra time spent. Try using floral paper on one wall and a matching stripe on the Closets become part of the room when shelves, storage boxes, and even the floor, are papered. Go one step farther and use coordinother three. Paper a whole bedroom: walls, ceiling and doors ated fabric for the bedspread and any upholstery Bring privacy to a bedroom occupied by two children by paperwallpaper to give them that furnished look without ever using a ing screens to divide the study areas. Entrance halls fairly cry for stick of furniture. There are many patterns of pre-pasted paper, but anyone who can measure, paste and cut can hang regular unpasted paper. Esold newspapers. Wall preparation and painting of trim should be sentials needed: crack filler, glue size, patching plaster, paste, a done first. Patch all holes, no matter how small. Pull off or steam off old paper. Remove wall plates, outlets, nails, hangers and paste brush, razor blade, sponge, ladder, putty knife, and lots of decorative fixtures. Remove furniture for ease of movement, and pail, scissors, plumb bob, smoothing brush, straight edge, yardstick use drop cloths to cover all surfaces. Simple care keeps wallpaper fresh. Soil-retardant processes make most of today's papers washable. To clean large areas, first vacuum non-washable papers with soft white bread or cleaning putty. Recellent preparations for spot cleaning, and if you follow directions carefully you will avoid frequent large area cleaning. walls. Use a mild detergent in cool water and sponge lightly. Rub move stains as they occur and before they have set. There are exCare in planning, combined with caution in application, will help you do a nearly professional job.



PADDY'S "EASY OVEN" STEW

Celebrate the "wearin, o' th' green" by getting out of the kitchen! Once you've put this dish together it's no fair peeking until the end of the specified cooking time. Put in large casserole or heavy iron Dutch

3# stew meat chunks 1 can water 1 tbsp. salt 2 cans golden

mushroom soup

Cut up any assortment of vegetables-carrots, potatoes, onions, rutabagas, celery, parsnips-into large chunks. Mix all ingredients together thoroughly, cover tightly and NEVER 4 tbsp. tapioca

11/2 hrs. at 350° or 4 hrs. at 250° STIR while baking.



CELEBRATION? Where's the

March 17 . . . You are aware that only in New York City is day of your country's patron saint, and you'll dance the "jig" far into the night! You're in Ireland, and it's St. Patrick's there a parade to compare with yours today. This is the feast



mplexion S eàuty care to stay beautiful your skin needs All the creams complete and lotions and young-looking!

PISCES — The Pisces-born are kind and hospi-table, making fine com-panions. They usually





REXAU BRAND WITH THE MONEY-BACK GUARANTEE ASK FOR THE



MAKE ROOM FOR MUSIC

A novel spot for an organ is right in the middle of the room! Make it an integral part of the furniture arrangement by using it to serve as a room divider. Cover the exposed back with a sheer curtain stretched between two narrow brass rods, top and bottom.

To make an ideal spot for a spinet piano, build ceiling to floor closets 30 inches out from the wall at one end of a room. Panel the doors and space above alcove can be panelled with your choice of alcove made between the closets with acoustical tile. The closet wood panels. Recess lights into ceiling about 22 inches from the

back wall to provide adequate lighting

A new idea in dual-purpose furniture is the long, low stereo unit that can double as a coffee table. Wall space won't be necessary, and you can change records from the sofa. If you have a collection of brass or stringed instruments you'd like to display, incorporate them into your decorating scheme. Pad a large rectangle of plywood and cover with rich red or blue velvet. Irim edges with wide gold braid and fasten an old brass cornet or bugle at an angle in the center. Presto! Instant heirloom!



Don't you wish getting ready for summer was as simple as plug-ging in the air conditioner and putting on the screens? With an eye to making this summer's housekeeping the casiest ever, go through each room in the house NOW.

cases. Their upkeep means many lost hours in the sun for you. Take down heavy drapes and replace with airy drip-dry panels. Even on every breeze. Bamboo shades and awnings protect rooms from di-Remove knick knacks and small objects from tables and bookthe hottest days the room will seem cooler as they billow out with rect sun and filter the glare.

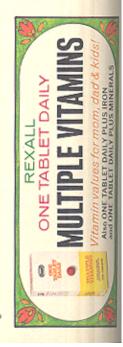
Discover the advantages of terrycloth—for tablecloths, play clothes, aprons, bathroom curtains, porch furniture covers, and even bedspreads. Take down those kitchen curtains and just use floral shades for privacy when needed.

Use plastic coated paperware at every opportunity. Install paper cup dispensers in kitchen and bathrooms. Get in the habit of using paper towelling for cleanups, wipeups, and wrap-ups. Great for polishing windows too.

Let electricity help: ovens and casseroles that can be plugged in roast; tray warmers for garlic bread and buttery rolls; blenders or on porch or patio; jumbo frying pans for chicken or that occasional

crushers that will chop ice enough for a party in minutes; coffee Children fove to eat "picnic style" so give them individual bag lunches at noon. Feed pets on a porch or back stoop and save a pots that stay hot for hours.

Summer hours should be spent in more exciting fashion than do-ing housework. Get out of the house and into the fun of them. mess on the kitchen floor.





TEXAS IOE

1 pound cooked roast beef, sliced into very thin

pieces.

2 tablespoons prepared

mustard

- 2½ pounds ground beef 1 medium-sized onion, chopped
- 1 clove garlic, minced
- 3 cans (8 ounces each) 2 tablespoons vinegar

ground beef mixture and continue cooking 5 minutes or until heated through. Yield: 8 ture and beans to ground beef. Cover and cook slowly 25 minutes. Add roast beef to ing-pan until meat is lightly browned. Pour off drippings. Combine tomato sauce. mustard, vinegar, chili powder, salt, pepper and red pepper. Mix well. Add tomato sauce mix-(National Livestock and Meat Board) Cook ground beef, onion and garlic in frydrippings. Combine tomato sauce, mus-

2 tablespoons chili powder 11/2 teaspoons salt

14 teaspoon crushed hot red 14 teaspoon pepper pepper

can (16 ounces) red or kidney beans ARIES—Born with adnrable trafts, Aries-bore guidance f their fulfillment, Idea



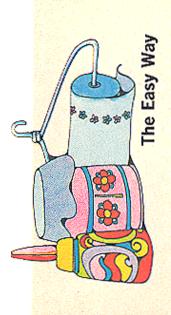






YOU CAN RELY ON ANY PRODUCE THAT BEARS THE NAME REXALL





- Into a clean 3 lb. coffee can at 1 cup flour, 1 tbsp. sait, 12 tsp. paprika. When flouring chicken, fish or pork chops, put plastic cover on

Turn setting to hot, rub iron over triple thickness of waxed

- between them. They won't tear.
- Grease the grooves in the cap of a new bottle of fingernail When cleaning the sole plate of your iron, rub with a damp polish with cold cream. Top will never stick,
- Clip a wire coat hanger at the bottom and insert a roll



Walles make a luscious dessert.

I teaspoon dry mustard tablespoon soy sauce cup pineapple juice cup chill sauce cup lime juice cup catsup cup firmly packed light cup (1/2 stick) butter cup chopped onion teaspoons salt brown sugar

Out ribs into 2 or 3-rib portions. Place in shallow roasting pan, meaty side up; roast uncovered in prehented 350 de-gree oven for I hour. Meanwhile, in a 1-quart saucepan melt butter; sauté onion until tender. Blend in sugar, salt, chili powder and mustard. Stir in pineapple and lime ing, reduce heat and simmer 30 minutes. Place ribs on charcoal grill over slow coals (about 5 inches from coals) it additional minutes, turnmices, catsup, chili, soy and Tabasco sauces. Hear to boilpoon sauce over ribs. Grill 20-30 additional minutes, turning and busting frequently with sauce. Makes 6 servings.







displays a rock carving, depleting a man on skis, that dates back 4,000 years. In the United States, whole E | May 17 . . . Legend has it that you're To prove it, one of your museums communities of your countrymen will don the national dress and celemore at home on skis than on foot it's Syttende Mai Where's the CELEBRATION







World War I an American girl wrote to a French school teacher asking for the name of someone who would like to exchange letters. Out of that first short letter grew the idea for an international pen pal organization. In 1952 "Letters Abroad," an international clearing house for pen pals of all So nothing interesting ever shows up in your mailbox? Maybe you need or two. Though you may never visit Europe, you can do the next
— correspond with someone who lives there. People all over the world are interested in the United States. It has been said, and rightly, that friendship between nations must begin with friendship between individuals. A BRIDGE ACROSS THE WORLD

LETTERS

a pen pal or two. Though best thing - correspond

ages was founded.

COOKOUT FUN FOR THE TEEN AGE CROWD

Plan a backyard party for teen-agers around Barbceued Ribs, basted with a buttery, zesty sauce. Serve with fresh buttered corn, tossed salad, and milk. Ice Cream 'n'

BARBECUED RIBS

Some years ago a little 5th grade girl began writing to a girl in Switzer-land. Through their exchange of letters, their grandmothers became intersted and before long started their own correspondence. When the American girl grandated from college, her graduation girl was a trip to Switzerland, where she was maid of honor at her pen pail's wedding. The

grandmothers, who never expect to meet in person, are lifelong friends, and through their letters share recipes, holiday customs, family pictures,

and all the minutiae of their daily lives.

your work and hobbies, and be genuinely interested in his. Remember that you are, in a sense, a "Diplomat, j.g." who represents the United

States in the eyes of your pen pal.

Always be yourself when writing. Tell about your home and family,

4-5 drops Tabasco sauce teaspoons chili powder pounds spareribs NN

The appartunity to make interesting—even exciting—friends is yours for the writing: Letters Abread, 209 Bast 56th Street, New York, New York (1022, The number of pen pals you can have is limited only by how many you want to have—but the more you have, the more you'll be connany you want to have—but the more you have, the more you'll be con-

vinced that people everywhere are "just like me!"

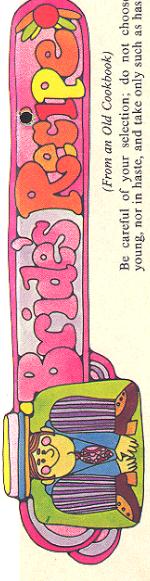
Make beautiful memories for your MOM

S

FRAGRANCE WITH REXALL

American Dalry Association





young, nor in haste, and take only such as has been choose too

hem in a pickle, nor in hot water. This only makes them sour, hard, and sometimes bitter. Even poor varieties may be made sweet, tender and good by surrounding them with patience, sweetening them a steady fire of devotion, and serve with love. Thus Wrap them in a mantle of charity, keep warm with prepared, they will keep for years, becoming ever raised in a good moral atmosphere. Do not keep well with smiles, and flavoring them with kisses. better with age



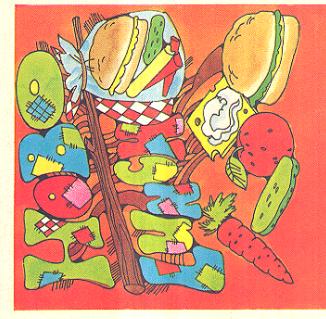
HOBO FOR A It's hard to come up with a "something unusual" party idea for boys 7 to 10, whether it be a birthday party or a spur-of-the-moment fun day party simply because a summer day and boys in grubby jeans were just made for each other!

from the scavenger hunt to the hobo lunch. If more than 6 boys will be present, it's wise to ask the help of another adult—for safety's sake and to help Every aspect of this party will appeal to boysBefore leaving, prepare lunches and wrap each item in plastic bags, tops closed with wire twists to prevent "fallout." Place each lunch in the center of once the destination is reached, give each boy his a red or blue bandana handkerchief. Tie bandana securely to one end of a 36-inch piece of dowel, and own hobo stick to carry. Bandanas will be used later for napkins.

nic grounds, or perhaps you know a farmer who would let you tramp through his woods for a few Pick a good hiking area: state park, wooded pichours. Choose the spot for the lunchbreak beforehand, and provide for "rest stops."

storing loot. A prize is given the boy or boys who collect the most on the list, and it's a good idea to keep the list so simple that they're all winners at Make a list of 10 items to be collected during the hike and at the start of the party give each boy a copy; four leaf clover, a bird feather, 6 acorns, a black stone, etc. Bring plenty of plastic bags for the end of the hike!

Boys are adept at devising their own brand of entertainment, so it's a sure bet you won't have to worry about other games to play.



their mothers! Pack pickle and vegetable sticks in plastic bags, then in foam cups to This hobo lunch is hearty enough to please he boys, and nutritious enough to please use later for the beverage.

Gooey Buns (see recipe

Carrot, celeny and Totecakes (bake pickie sticks Apples

bottomed ice cream cups — frast taps) spongecake in flat Pink lemonade

Grind coarsely: 1 cup American cheese 2 cups ham or bologna 15 cup dill pickle GOOEY BUNS % cup celeny

I cup mayonnaise thsp. mustard tsp. sugar Mix with:

Fill wiener or hamburger buns-wrap

DADDY'S LITTLE GIRL KNOWS BEST ... , JUNE 20th! SOF FOR SUNDAY となっている





June 23... After a leisurely smörgasbörd (for which your country is famous) you join the crowds that push their way along to Tivoli Gardens. Tonight there will be no night, for the sun is at its highest point. Fireworks will climax the traditional "witch burning" ceremony. You're in Denmark, and it's Midsummer Night.

GEMINI—Gemini means
"The Twins." Those
born under its influence
are apt to be two-sided,
moodly, Liferied and
good conversationalists.







YOU SAVE WHEN YOU SHOP AT PERMI



... YOUR FAMILY SAVINGS CENTER



Fresh fruit is always a favorite snack, but have you tried fresh vegetables dured into a bowl of icy cold sour cream spiced with horseradish?

Chunks, rather than slices, of cold meats such as salami, ham or bologna are delicious when dipped in chili sauce, chutney, or a combination of ketchup and creamed cheddar cheese.

Stuff hollowed-out dill pickles with devilled ham. Slice in thick slices for snacking

Spread cream cheese on thinly sliced dried beef. Roll up and slice jelly roll style.

Thread chunks of cheese and cocktail wieners on pretzel sticks. Scoop out unpeeled cucumbers and fill the hole with tuna salad. Slice in 1/4 inch slices, place on a bed of lettuce and pass bowls of sour cream mixed with vinegar and oil dressing to a pouring consistency. Add bread sticks and ham slices for a party lunch.



"But mom! there's nothing to do!" is the age-old mid-summer cry of the "Freckle Faced Cookie Snatchers!" Trips to the beach have lost their charm, the reruns on IV no longer appeal, and the rest of the summer looms up like a black cloud

member the backyard circus? The garage shows? The lem-What to do? The wise mother will draw on memories of her own childhood for clucs in solving the problem. Re-Today's children take for granted planned entertainment. onade stands? A neighborhood art show will keep them occupied for some time.

time of the show. List the exhibitors' categories: crayon Two weeks in advance announce the date, place and drawings, water colors, oils, charcoal. Suggest subjects that could be used: favorite pets, landscapes, portraits, still life studies.

children can do themselves. Put posters in your library, the corner grocery, even the neighborhood beauty shop. The more children participating, the more of an audience Publicize the show with hand lettered flyers that the you will have on the day of the exhibit.

your porch, family room or garage, on which the entries The day before the show, hang sheets from the walls of can be fastened. For an outdoor show, pin sheets to the clothesline or hang them from the outside walls of house and garage.

Charging a penny admission will make the show more "important." Choose a spokesman from one of the winning exhibitors and have him present the money collected to a worthy charity.

Inexpensive prizes should be awarded: for instance, first prize in each category could be a frame for the winner's entry, and second prize, a box of water colors.



CONFETTI ICE CREAM CAKE

14 cup multi-colored shot 1 package (1 lb. 3% oz.) white cake mix

1 pint strawberry ice cream cup sweetened whipped I pint lime sherbet

dust with flour, set aside. Prepare cake according to package directions. Sur in colored shot. Spread into pans; bake in preheated 350 degree oven according to package direc-Remove Invert one layer onto serving plate. Spread lime sherbet over top of layer. (If necessary place in freezer to harden sherbel; spread strawberry ice cream over top. Frost sides of cake with whipped cream that has been tinted with red food coloring. Return to freezer to harden before slicing if Note: Cake layers may be placed in freezer to "firm up" before putting cake together. Generously butter bottoms of two 8-inch square pans and from pans onto wire racks to cool completely. To serve: before adding next layer.) Place top layer of cake over tions. Cool in pans on wire racks 10 minutes. necessury.

...a key word for football players and fansi the National Football and all year long! Safeguard YOUR used by all 26 teams of League for the VITAMIN PROTEC-TION they need during season... FAMILY'S vitamin nutrition...like the pros - with Super Plenamins -America's largest selling multi-vi-11 vitamins,8 minerals SUPER PLENAMINS

Kids love SUPER PLENAMINS Junior Chewables!

tamin, multi-mineral product!



CANCER—Tond to marry young and have several children, are extremely sensitive, enjoying life to the limit, but suffer decays when hunt.

(American Dalry Association)



TABBURDON

ALCOHOL: NAMED IN



STORE DRUG AT YOUR REXAI! SAVE ON ALL YOUR SUMMER NEEDS NOW



dignant rural residents in Cennsylvania formed the armers Anti-Automobile Society." Members were In the early days of the automobile, a group of indedicated to the destruction of the horseless carriage. Here are some of the rules of the organization:

1. Automobiles traveling on country roads at night must send up a rocket, wait until the road is clear, then proceed with caution. The driver should use the horn continuously and repeat the performance of rocket shooting every mile.

- cover on which has been painted a country scene. This will render the machine invisible to 2. If a team of horses should approach an automobile, driver must pull over to the roadside, stop the motor and cover machine with a dust the horses.
- 3. In case a horse is unwilling to pass an automobile, the driver must take the machine apart as rapidly as possible and conceal the parts in the bushes



VACATION '72

To frantically cram a month's travel activity into wo weeks just can't be done! Those who neglect to budget holiday time as well as money, can plan to return thoroughly disillusioned, and completely exnausted Plan next year's vacation while the memory of this year's is still fresh. Sit down with the family and take your recent trip apart—day-by-day—and include the bad moments as well as the fun times.

Vow next year to reserve each night's rooms as you check out in the morning. Use roadside picnic areas for midday stops and ease driving fatigue. Make a realistic schedule and stick to it. Plan a hobby vacation. Upstate New York and Connecticut are the places to go for a summer stock tour of pro/amateur theatricals. Indiana's underground cave area is a veritable paradise for spelunkers.

You will discover early American history around every corner in New England. In the south you'll candle and soap making, chair caning and basket find craftsmen skilled in centuries-old handwork; craft, weaving, quilt making.

Heading west? Ghost towns are yours for the wandering. Want to follow the Old Oregon Trail? the Santa Fe Trail? Major oil companies will chart these routes for you, and they'll even include side Want to follow the Old Oregon Trail? trips you'd otherwise miss.

tours and cruises offered during the year. They start recruiting months in advance, and their cost for a family is surprisingly low. rope is your dream. There are literally hundreds of Long range planning is called for if a trip to Eu-



tage cheese, Mozzarolla and Parmesan. Serve with milk, French bread and a tossed salad. Serve tuna Italian style to guests or the family. It's teamed with extra wide noodles, spicy tomato sauce and a trio of cheeses, creamy col-

TUNA LASAGNA

2 cans (6½-oz. each) tuna, 8 ounces lasagna macaroni 2 cups (8 oz.) shredded 14 cup grated Parmesan 1% cups cottage cheese Mozzarella cheese can (8 oz.) tomato sauce 1 teaspoon leaf oregano spaghetti sauce mix 1 small clove garlic, 1 can (1 lb, 12 oz.) package (1½ oz.) 1 teaspoon sugar

shallow, 2-quart baking dish; cover with one-third of tuna sauce. Add one-half cottage cheese; cover with one-half Mozzarella cheese. Repeat layers, ending with tuna sauce. Meanwhile, cook lasagna macaroni according to package Sprinkle Parmesan cheese over top. Bake in a preheated 350 degree oven 30 minutes. Remove from oven; let stand minutes before cutting into squares for serving. Serves 6-8. In a 2-quart saucepan combine tomatoes, tomato sauce, spaghetti sauce mix, oregano, sugar and garlie. Simmer uncovered for 30 minutes, stirring occasionally; add tuna. directions. Place one-half lasagna macaroni in a buttered







August 17... The red and white flag displayed today was first flown in the 13th century, but wasn't adopted as the national banner until 1949. The primary export of this "necklace of islands" is coffee. In fact, the American nickname for coffee is the name of one of those islands Java! You're in Indonesia, and it's Independence Day

LEO—Leo-born are apt to be flery, generous, and with love dominating their lives, Usually of happy disposition, their likes and distilkes are very positive.



NAMEDONAL



REXAIL DRUG STORE SAVE! QUALITY SCHOOL SUPPLIES NOW AT YOUR



If it's marked washable, you can wash it, and in your washing machine. The original waterproofing will last as long as when the garment is dry cleaned.

Pretreat collar and badly soiled spots first. A. short soaking in one of the new enzyme products dry cycle of your washing machine. It is important to rinse thoroughly as any suds left in the garment will help. Use a mild detergent, and the wash-andwill counteract the waterproof finish.

If your dryer has a wash-and-dry heat setting, use

that, but if not, take the garment out before the last rinse cycle has been completed and drip dry.

ventilated area and follow manufacturer's directions. Sprays are not permanent and must be applied When garment is dry, apply a water-repellent spray available at housewares counters. Work in a well after each washing. A touch up with the steam iron is usually all that's needed. This will also help to "set" the waterrepellent finish.



UPHOLSTERING FOR FUN

self a new one. Reupholstering too complicated? Not at all. It's When decorative pillows, fancy covers, and even dim lights no longer hide that worn chair in the corner, it's time to "build" youreasy and fun to do, and there's no limit to the fabrics you can use.

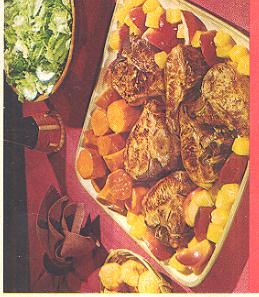
In cities that sponsor an adult education program, upholstering these classes, your public library abounds in "How To-" books classes are one of the most popular. Should your town not offer that illustrate each step in detail.

The fabric you select should be of a firm weave, and a slick surface will outwear a napped one. Checks, plaids and stripes are more difficult for beginners to work with than solids.

Wool is excellent because of its long wearing quality, and it's easier to work with because it readily molds to the shape of the chair. Don't limit yourself to upholstery fabrics; those made for skirts, dresses and sportswear are available in a wide range of col ors and textures. Decide on the trim you want and buy it with the fabric. Binding matching fabric will give your chair that professionally-done look. A bedroom chair will take about 5 yards of fabric, 4½ yards of muslin for the undercover, and 3½ yards of burlap to cover the springs and stuffing.

The major steps in upholstering are stripping, rebuilding, and job was done. Take notes and even make rough sketches to "jog your memory" when you start to redo it. Use the old cover and recovering. As you strip the chair, carefully notice how the original muslin pieces as patterns. After stripping, check the springs to make sure they do not need retying. Replace worn webbing.

When you are ready to re-cover, work on the various parts of outside back, and trim. Make sure to pull the material taut for a the chair in this order: seat, inside arms, inside back, outside arms, smooth, unwrinkled surface. Take care-take time, and when you're done you'll be proud to bring that chair back into the light!



PORK CHOPS 'N' SWEETS

6 pork rib or loin chops, cut 1 inch thick

1 can (13½ ounces) pine-

apple chunks

6

2 tablespoons lard

1 teaspoon salt drippings

3 apples, cored and cut into 6 wedges each

% cup brown sugar

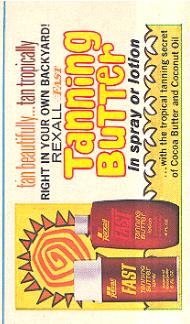
14 teaspoon pepper

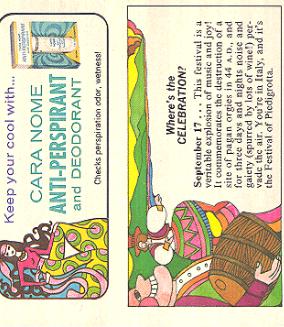
2 to 3 medium sweet potatoes, peeled and sliced % inch thick

2 tablespoons flour

Season. Add potatoes. Drain pineapple chunks, reserving Brown chops in lard or drippings. Pour off drippings. liquid. Combine 1/3 cup pineapple liquid and brown sugar. Pour over chops and potatoes. Cover tightly and cook slowly 1 hour. Add pineapple chunks and apple wedges. Cover tightly and continue cooking 15 minutes or until pork chops are done. Remove chops, potatoes, apples and pineapple to heated platter. Add water to cooking liquid to make Thicken with flour for gravy, 6 servings

(National Live Stock and Mear Board)









SAPPHINE

ASTER





Feed Your Fire A New Diet

PINE CONES... chemically treated to give assorted Here are some unusual things to burn in your fireplace: colors while burning.

FRUITWOOD . . . apple, orange or black-cherry are especially fragrant.

in compressed bricks. Difficult to light but extremely long-burning.

HICKORY CHIPS ... usually used in outdoor bar-becues but add that "something unusual" when used indoors. Chips should be soaked in water first, then sprinkled over the fire.

of life." The natural resin bubbles up as it burns LIGNUM VITAE . . . a tropical wood called "wood and creates dancing flames. Use one piece at a time PRES-TO-LOGS* . . . sawdust formed into cylindrical logs. Economical to use and burn with little ash. for best effect

*Trade Name.



A large deep tray or pan, spray painted to match your decor, makes an ideal receptacle for six or eight potted plants. Spread a layer of white pebbles on the bottom to provide drainage for the pots.

to "breathe." If clay pots have become discolored, a good scrubbing in a mild detergent will restore their natural color Clay pots are best for all plants because they allow them and shine On breezeway or porch, buy large size funnels for ivy or philodendron. Make three equally spaced holes close to the nels with large stones. Make a hanging loop by twisting wires together at the length you desire. Be sure to hang top rim and twist lengths of wire through. Fill holes in funthem where water will not damage floors or furniture.

At your hardware store get a jumbo soup ladle or dipper. Paint a bright color with hard enamel, dry thoroughly, then fill bowl with rich soil and plant a small vine. Hang from a wall bracket . . . the hole for hanging is already in the han-

ball inside hold the books securely. If the bookcase doesn't get enough sun, rotate plants Irequently or use plants that Use potted plants as bookends. The heavy dirt and root rooms; the moisture from baths and showers agrees with need light but not direct sun. Plants will do well in baththem.

the tiniest of balls, and bits of tinsel. Make a round frame Decorate your plants during the Christmas season with from a coat hanger and train your ivy around it. Add a red bow at the top and you have a standing wreath.

Use larger house plants as table centerpieces. Place a ayer of white pebbles on top of the soil, then decorate with little figurines, tiny birds or china animals.

On a decorative glass tray or mirror, invert three clear brandy suffers over little pots of ivy. Elevate snifters (to let moisture escape) with balls of florists' wax and set fat candles on top of snifter bases.



DOWNEAST CASSEROLE WITH POP-TOP BREAD

2 cans frozen shrimp soup 1 lb. halibut or haddock

1 lb. scallops

bine fish and the thawed, undiluted soup in a greased baking dish. Bake 45 minutes to an Serve on toast points, patty shells, or over hot Cut fish and scallops into bite-size pieces. Comhour UNCOVERED in a 350° oven. rice or fine noodles.

½ cup cooking oil 兴 cup sugar 1 tsp. salt 2 eggs I pkg. dry yeast 3-3¼ cups flour 14 cup water % cup milk

I cup grated cheddar cheese

till dough is 15" from top of can. Remove lids Stir together 11/2 cups flour and yeast. Warm coffee cans, cover with plastic lids and let rise milk, water, oil, sugar and salt and stir into flour-yeast mixture. Beat 2 min. Blend in cheese, eggs, and enough of the remaining flour to make batter stiff. Beat about 1 min. at medium speed. Divide into 2 well-greased 1 lb. before removing brown in a and bake 35 min. or till Cool in cans 5 min. be

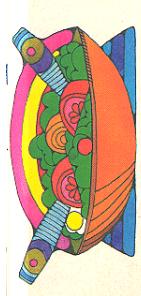












Vary Your Salad Greens

Housewives tend to get in a "same rut." To tempt lagging appetites, vary the greens used as you vary the dressings. There are many greens other than cabbage or lettuce which make delicious salads. Carly Endive: very curly, narrow leaves. Dark outer leaves with a pale yellow heart. Slightly bitter flavor.

Romaine: coarse outer leaves are a bright green. Grows in a cylindrical-shaped head

Chinese Cabbage: known also as celery cabbage. Light green leaves form a long, tapered head. Has faint cabbage flavor. Escarole: broad, wavy leaves form a large, loose head. Very crisp.

Water Cress: small, dark green leaves grow in bunches. Very crisp.

Has a spicy, slightly peppery flavor.

Savoy Cabbage: more tender than other varieties. Very curly, wrinkled leaves. Less pronounced cabbage flavor

Dandelion Greens: slightly bitter flavor. Picked wild in the spring. Finocehi: similar to celery in texture. Has a white, fleshy, very tender leaf base. Unique flavor of anise.

Cultivated variety is lighter in color and more tender

Dill, Chives and Parsley: used mainly for salad flavoring, but can be Spinach: dark green, rather curly leaves. Young leaves are crisp and sweet. Available all year.

used in larger amounts as an addition to other greens.



MAKE AN ADVENT WREATH

Sunday, November 28, marks the beginning of Advent, Share the drama of Advent with Family and friends by making a beautiful Advent wreath which symbolizes the meaning of the season. The circular wreath represents the earth's orbit and the continuing flow of time. The color of Advent is purple, so purple candles are generally used, although red or white tapers are acceptable also.

The first candle is the candle of prophecy. Lighted on the first Sunday, it burns throughout the week. On the second Sunday, light the candle of Bethlehem, and burn the two during the second week. The light of the shepherd's candle joins the others on the third Sunday. The angel's candle is lighted on the fourth Sunday in Advent and all candles shine together until Christmas.

Wire or styrofoam wreath forms, complete with four candleholders, may be found in variety stores or florists' shops Decorate wreaths with fresh or plastic greens, making sure you fasten them securely to the frame.

Advent wreaths can be used as table centerpieces, or you can fasten long ribbons to the four spaces between the candles and suspend from ceiling or from a light fixture over a table.

CAUTION: fresh greens are highly inflammable so keep a close watch on the burning candles.



SHERRY ROASTED LEG OF LAMB

(Serves 8)

1 leg of lamb, bone in 2 teaspoons salt

1 teaspoon monosodium

14 teaspoon coarse-grind black pepper

2 cups sherry

Early preparation: Several hours or the night before roast-ing, place leg of lamb, fat side up, in shallow roasting pan. Brush liberally with sherry. Then sprinkle with salt, pepper roast in the same pan. Pour sherry back over roast. Cook, uncovered, in slow (325°) oven 30 to 35 minutes to the pound or until meat thermometer registers 175° to 180°. and monosodium glutamate. Cover with Reynolds alimi-num foll and refrigerate. More sherry may be dribbled To roast: Drain off sherry before slipping a rack under the over the leg slowly several times during refrigeration period depending upon desired degree of doneness. Garnish with Mint Meringue Pears

MINT MERINGUE PEARS

8 canned pear halves

I egg white

1 small glass mint jelly green coloring

Drain pear halves well on paper towel. Whip egg white, stir in mint jelly and a few drops of green coloring. Continue beating until egg whites stand in peaks. Top each pear half with meringue and bake in 350° degree oven until meringue is set and edges are lightly tinged with

(The American Sheep Producers Council)





is marked by nation-wide celebrations featuring street bon-fires on which to burn this traitor in effigy. Youngsters on every corner beg for pennies. You're in Great Britain, and November 5 . . . In 1605 a conspirator attempted to blow up the king and his parliament. Each year, his failure to do so it's Guy Fawkes Day

SCORPIO — Scorpio-born often go to wide ex-tremes, either very good or very bad, Courage, en-ergy, action and re-sourcefulness are their greatest gifts.

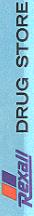


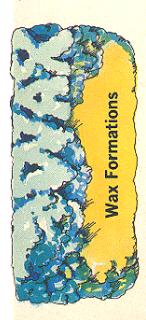


TOPAS



SHOP EARLY FOR CHRISTMAS AT YOUR R





Here's a way to keep wildren amused when the weather doesn't permit outside play. All you need are candle stubs and a tin pie pan for each child.

wax will float out of pan and harden, making strange wax begins to harden around the edges-about 1/8 inch. Slowly immerse pan in water and the liquid Pour melted wax into a greased pie tin to fill 1/4 inch from top. Float pan in sink full of cold water until

cave/mountain/icicle formations. Loosen from pan carefully and decorate with tiny trees, animals, figures and stones.

the resulting formation is that of a "moonscape." If brown wax is used, the formation will resemble an underground cave with all sorts of interesting ledges, nooks and crannies. If gray-blue wax is used, Just remelt the wax if the first try doesn't satisfy!



"Many hands make light work" was never more true than when applied to this very easy and enjoyable way of getting your Christmas cookies baked - in one day Pick a convenient afternoon and invite four friends or neighbors to bring their favorite cookie recipes. Over coffee, decide the bake Make a list of needed ingredients. It's best if one person does the off date first, and then pick eight or ten recipes that will be used buying. The total cost can be divided later.

and containers for packing the "fruits of your labors," and it's a Make each person responsible for bringing her own storage boxes good idea to ask for extra cookie sheets also.

Assign two to mix the various batches, two to roll dough, either in balls or for cutting in fancy shapes, and one who will keep tabs on On the chosen day, start early to avoid working far into the night the cookies as they bake. Switch jobs after 3 or 4 batches.

sprinkling sugar on cookie tops, adding decorations and placing unbaked cookies on the pans. Here's a recipe to start you off. It's To keep pre-schoolers out from underfoot, give them the job of sure to become one of your favorites.

Just in case.. FIRST-A



CHOCOCRISPS

Melt over hot water:

2 squares chocolate 4 tbsp. butter

1 cup sugar 1/4 tsp. salt

Cool, then stir in:

1 tsp. vanilla

1 cup flour

Sift together:

1 tsp. baking soda

Mix thoroughly. Stir in 2 eggs and beat until completely

10 minutes in a 400° oven. Tops will crack during baking If dough seems soft, chill for 2 hours. Drop by ½ teaspoons into shallow pan of sifted powdered sugar and roll around to cover all sides. Place on ungreased cookie sheet and bake to give cookies a lace-patterned look. Cool before packing in tightly covered containers.









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